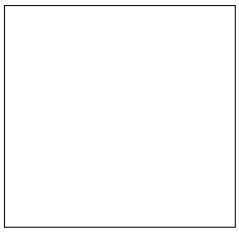
Kitchener

90 Dual Fuel



Users Guide

&

Installation & Service Instructions

U109700 - 01

RANGEmaster

www.rangemaster.co.uk

Be safe

Warning

Accessible parts will become hot in use. To avoid burns and scalds children should be kept away

You need clean fresh air - so does your cooker. Burner flames produce exhaust gases, heat and moisture. Make sure that the kitchen is well ventilated: keep natural ventilation holes open or install a powered cooker hood that vents outside. If you have several burners on or use the cooker for a long time, open a window or turn on an extractor fan. For more detail see the Installation Instructions.

We recommend you read 'General Safety Instructions' (especially if you have not used a dual fuel cooker before) where we describe some basic guidelines on how to use a duel fuel cooker safely.

Gas and Electricity on

Make sure that the gas supply is turned on and that the cooker is wired in and switched on. The cooker needs electricity.

Peculiar smells

When you first use your cooker it may give off a slight odour. This should stop after a little use.

Before using for the first time, make sure that all packing materials have been removed and then to dispel manufacturing odours, turn the ovens to 230°C and run for an hour.

Before using the grill for the first time you should also turn on the grill and run for 30 minutes with the grill pan in position, pushed fully back, and the grill door open.

Make sure the room is well ventilated to the outside air, by opening windows or turning on a cooker hood for example. We recommend that people with respiratory or allergy problems should vacate the area for this brief period.

Installation

In the UK the cooker must be installed by a CORGI registered engineer. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. This appliance shall be installed in accordance with the regulations in force and only in a well ventilated space. Read the instructions before installing or using this appliance.

This appliance should not be installed in a boat or caravan.

Contents

User Guide

- Hotplate Burners Page 4
  - The Griddle (optional extra) Page 5
  - The Wok cradle (optional extra) Page 6
- The Grill Page 7
- The Ovens Page 8
  - The Clock Page 9
  - Cooking using the timer Page 10
  - Main Oven shelves Page 11
  - The Handyrack Page 11
  - Oven light Page 12
  - Tall oven shelves Page 12
  - Oven cooking guide Page 13
- Cleaning your cooker Page 14
- Moving your cooker Page 17
- Troubleshooting Page 17
- General Safety Instructions Page 19

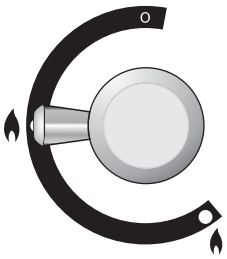
Installation Page 21

- Conversion to LP gas Page 27
- Servicing Page 28
- Circuit Diagram Page 33
- Technical Data Page 34

Hotplate Burners

The drawing by each knob indicates which burner that knob controls.

Press the igniter button, and push in and turn a knob to the large flame symbol (🔥). Alternatively light with a match.



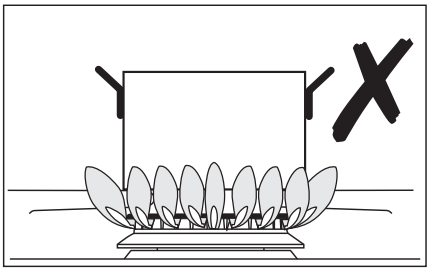
If a burner flame goes out, turn the control knob off and leave it for one minute before relighting it.

Adjust the flame height to suit by turning the knob.

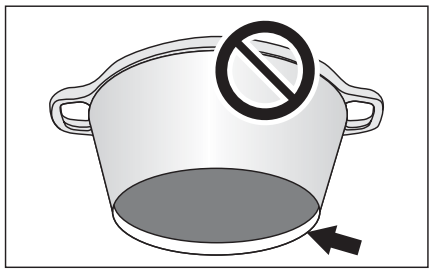
On this cooker the low position is beyond high, not between high and off. The small flame marks the 'low position'.

Turn the knob towards it after the contents of a pan have boiled

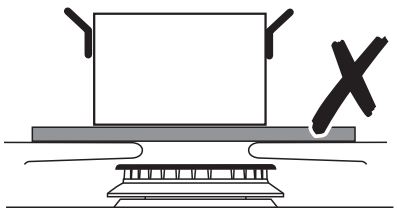
Make sure flames are under the pans. Using a lid will help the contents boil more quickly.



Pans and kettles with concave bases or down turned base rims should not be used.

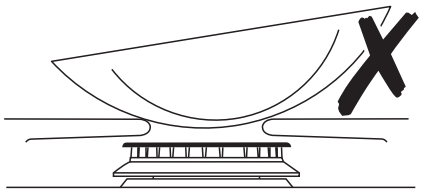


Simmering aids, such as asbestos or mesh mats, are NOT recommended. They will reduce burner performance and could damage the pan supports.

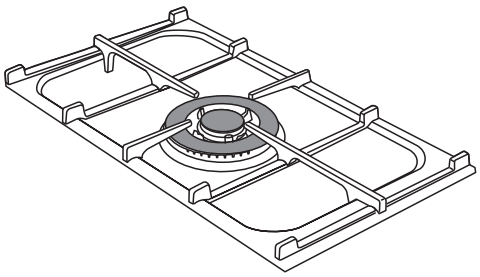


Avoid using unstable and misshapen pans that may tilt easily and pans with a very small base diameter e.g. milk pans, single egg poachers. The minimum pan diameter recommended is 120mm.

The maximum pan base diameter is 250mm.



The Wok burner is designed to provide even heat over a large area. It is ideal for large pans and stir frying. For heating smaller pans the smaller burners may be more efficient.



If a burner flame goes out, turn the control knob off and leave it for one minute before relighting it.

You can remove the burner parts for cleaning; see the 'Cleaning your cooker' section of the instructions.

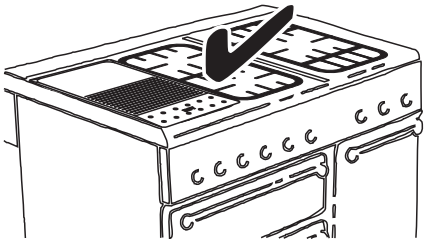
You should wipe the enamel top surface of the cooker around the hotplate burners as soon as possible after spills occur. Try to wipe them off while the enamel is still warm.

Note:

Use of aluminium pans may cause metallic marking of the pan supports. This does not affect the durability of the enamel and may be cleaned off with a metal cleaner such as 'Brasso'.

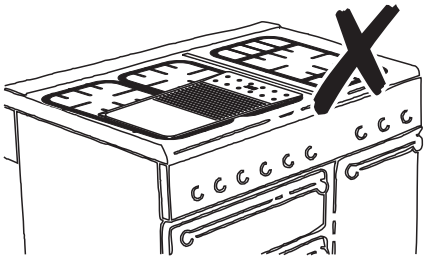
The Griddle (optional extra)

The griddle fits a single pan support, front to back.



It is designed for cooking food on directly. Don't use pans of any kind on it. The griddle surface is non-stick and metal cooking utensils (e.g. spatulas) will damage the surface. Use heat resistant plastic or wooden utensils.

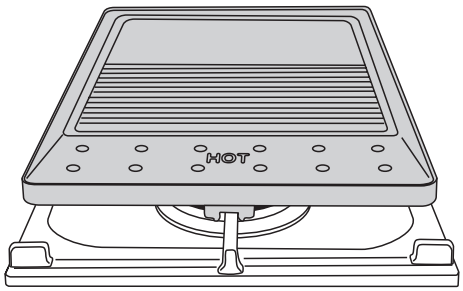
Don't put it crossways - it will not fit properly and will be unstable.



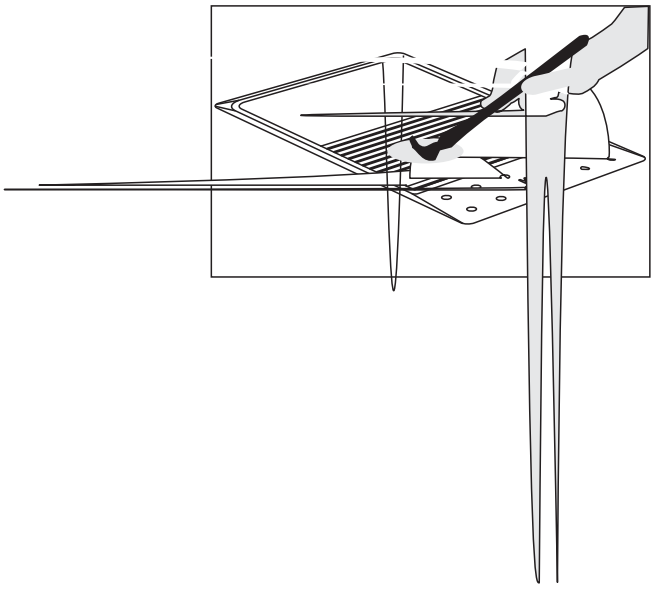
Don't put it on the Wok burner - it is not designed to fit the Wok burner pan support.

Position the griddle over the hotplate burners resting on the pan support.

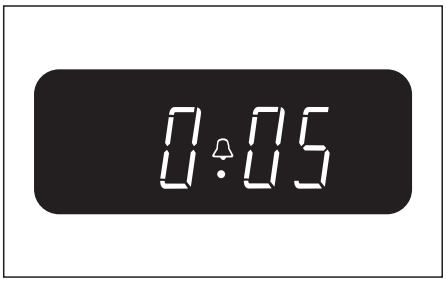
Check that it is securely located.



The griddle can be lightly brushed with cooking oil before use. Light the hotplate burners. Adjust the flame heights to suit.

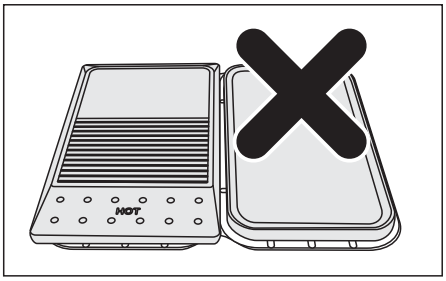


Preheat the griddle for a maximum of 5 minutes before adding food.



Leaving it longer may cause damage. Turn the control knobs towards the low position, marked with the small flame symbol, to reduce the burner flames.

Always leave space around the griddle for the gases to escape. Never fit two griddles side by side.



Large pans should also be spaced well apart.

Use the following heat settings as a guide for griddle cooking.

High/medium:

Drop scones, Bacon, Chops, Steak, Burgers.

Medium/low:

Potato cakes, Eggs, Fish cakes.

Experience will soon familiarise you with the correct setting to use for cooking.

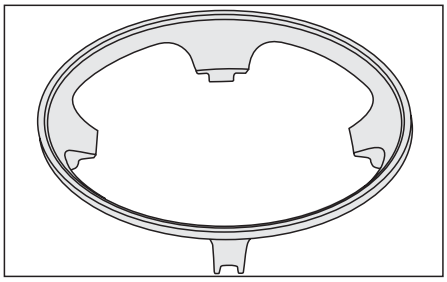
After cooking allow the griddle to cool before cleaning.

Don't put it on the Wok burner - it is not designed to fit the end pan support.

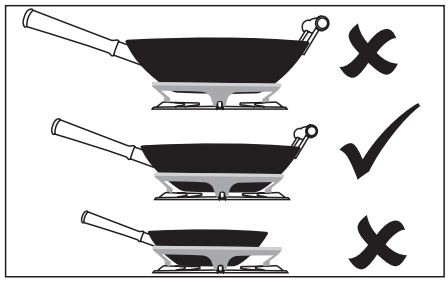
The Wok cradle (optional extra)

The Wok cradle is designed to fit a Typhoon™ Professional 35cm Wok (Part Code 13840S)

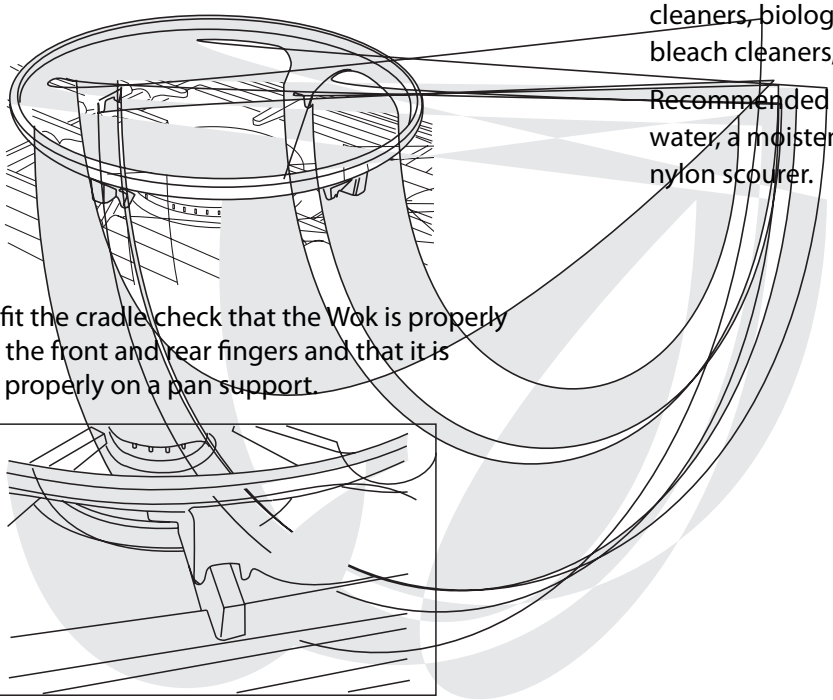
This is available from leading retailers.



If you use a different Wok make sure that it fits the cradle. Woks vary very widely in size and shape. It's important that the Wok sits down on the pan support - but if the Wok is too small the cradle will not support it properly.

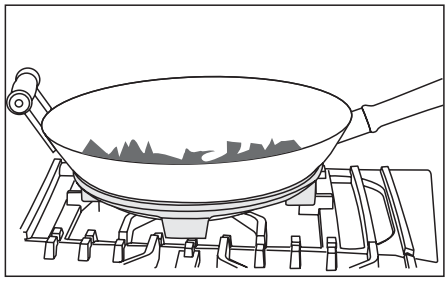


The cradle should be used on the triple ring Wok burner only.

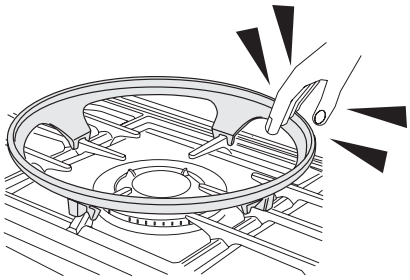


When you fit the cradle check that the Wok is properly located on the front and rear fingers and that it is supported properly on a pan support.

Make sure the cradle is stable and that the Wok is sitting level in the ring.



The cradle will get very hot in use - allow plenty of time for it to cool before you pick it up.



Care and Cleaning

Essential information

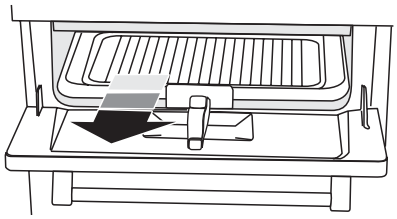
Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.

Recommended cleaning materials are hot soapy water, a moistened soap pad, cream cleaner or a nylon scourer.

The Grill

Caution: Accessible parts may be hot when the grill is in use. Young children should be kept away.

Remove the pan from the bottom of the grill compartment.



After placing your food on the grill tray pan, slide the grill pan onto the side supports just below the elements. Make sure it is pushed right in and touches the back stop.

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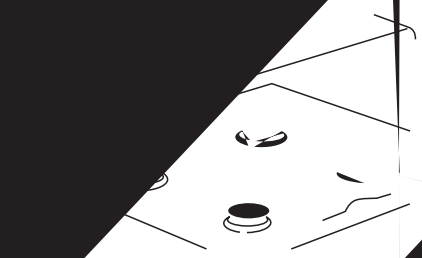
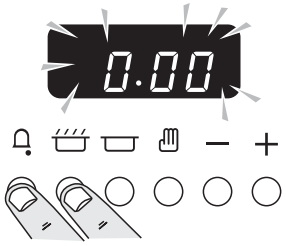


The Clock

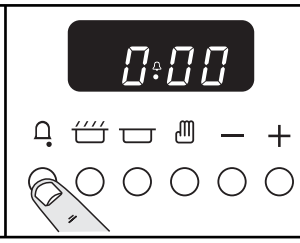
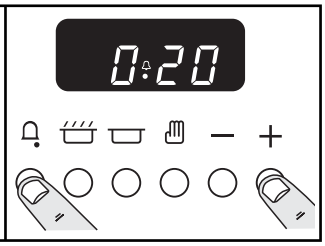
You can use the timer to turn the left hand Main Oven on and off. The clock must be set to the time of day before the right hand fan oven will work.

To set the time of day



Press and hold as above. At the same time, press (-) or (+) until the correct time shows. Don't forget it's a 24 hour clock. If you make a mistake or press the wrong button, turn off the power supply for a minute or two and start again.

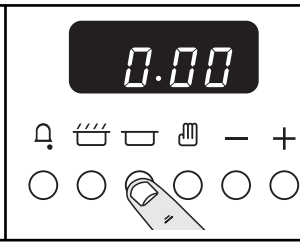
To time something that's cooking (minute minder)

Press and hold the Minute Minder ( ).	
At the same time press (-) or (+) until the time you want to cook for is shown.	

You can check time remaining by pressing and cancel the beeper by pressing

To stop automatically

Use when you have started the oven manually.

Press and hold the Stop Time ( ) button.	

At the same time press (-) or (+) until your required 'Stop Time' shows. AUTO will show in the display. When your cooking is finished the beeper sounds. TURN THE OVEN KNOB TO 0 FIRST, then press once to stop the beep, press again to return to manual cooking.

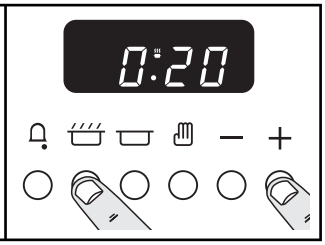
To start and stop the oven automatically

Before you set the clock, you must have two numbers clearly in mind.

The 'Cook Time', which is the period of time you want the oven to cook.

The 'Stop Time', which is the time of day you want the oven to stop cooking.

You cannot set a start time directly - this is set automatically by setting the cooking period and stop time.

Press and hold the Cook Time ( ) button. At the same time press (-) or (+) until your required 'cook period' shows.	
Press and hold the Stop Time ( ) button. At the same time press (-) or (+) until your required 'stop time' shows. AUTO will show in the display.	

Set the oven to the required temperature. When your cooking is finished the beeper sounds. TURN THE OVEN KNOB TO 0 (off) FIRST, then press once to stop the beep, press again to return to manual cooking.

If you are out, don't worry about the beeper going off, it stops after a while. When you return, TURN THE OVEN KNOB TO 0 (off) FIRST, then press twice, to return to manual cooking.

AUTO is showing, you want to reset to manual cooking.

When cancelling an automatic setting, any cooking time already set must be returned to 0.00 before you can return to manual, by pressing the button.

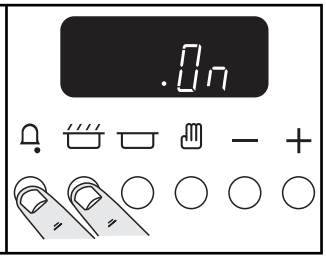
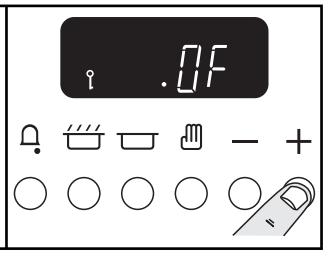
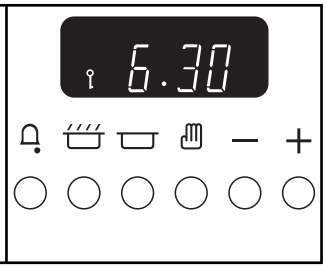
Clock Special Features

Key Lock

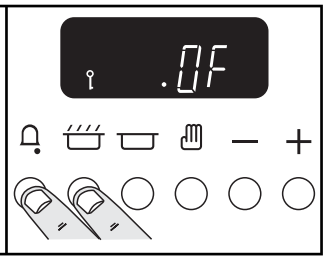
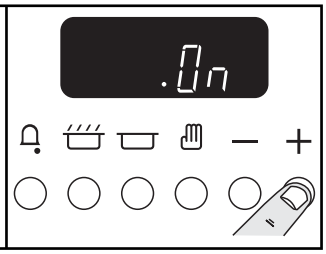
When the key lock is activated, the clock can be operated as usual but the oven is locked and will not come on. This means that your child could select a cook program but the program will not be activated and oven will not be switched on.

To activate the key lock

Make sure that the clock is in manual mode and cancel any active programs.

Hold the Minute Minder ( ) and Cooktime ( ) buttons for about 8 seconds. 'On' will appear on the display.	
Press the '+' button once. The key symbol ( ) and 'Of' will appear on the display. Let go of the buttons.	
The clock oven control functions are now locked. After a few seconds the display will revert to show the time of day and the key symbol ( ).	

To turn off the key lock

Hold the Minute Minder ( ) and Cooktime ( ) buttons for about 8 seconds. 'Of' will appear on the display.	
Press the '+' button once. The key symbol ( ) goes out and 'On' shows on the display. Let go of the buttons	

After a few seconds the display will revert to show the time of day.

The oven and the clock oven control functions can now be used normally.

Cooking using the timer

The timer can control the left hand Main oven only.

You can set the oven to turn on any time over the following 24 hour period

If you want to cook more than one dish, choose dishes that require approximately the same time. However, dishes can be 'slowed down' slightly by using small containers and covering them with aluminium foil, or 'speeded up' slightly by cooking smaller quantities or placing in larger containers.

Very perishable foods such as pork or fish should be avoided if a long delay period is planned, especially in hot weather.

Don't place warm food in the oven.
Don't use an oven already warm.
Don't use if an adjoining oven is warm.

Avoid using wine or beer if there is a delay period, as fermentation may take place.

To avoid curdling, cream should be added to dishes just before serving.

Fresh vegetables, which may discolour during a delay period, should be coated in melted fat or immersed in a water and lemon juice solution.

Fruit pies, custard tarts or similar wet mixtures on top of uncooked pastry are only satisfactory if there is a short delay period. Dishes containing leftover cooked meat or poultry should not be cooked automatically if there is a delay period.

Whole poultry must be thoroughly defrosted before placing in the oven.
Check that meat and poultry are fully cooked before serving.

Both Ovens

Before using for the first time, to dispel manufacturing odours turn the ovens to 230°C and run for an hour. To clear the smell make sure the room is well ventilated to the outside air, by opening windows for example.

Both ovens are fanned ovens. The fan circulates hot air continuously which results in faster heat transfer to the food.

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays meat tins etcetera should be placed level centrally on the oven's wire shelves. Keep all trays and containers away from the sides of the oven, as overbrowning of the food may occur.

For even browning, the maximum recommended size of a baking tray is 340mm by 340mm for the main oven and 230mm by 320mm for the Tall oven.

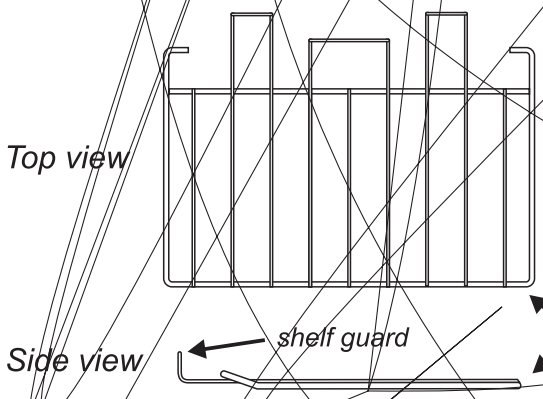
Cooking high moisture content foods can create a 'steam burst', when the oven door is opened. When opening the oven stand well back and allow any steam to disperse.

When the oven is on, don't leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a 'fingers width' between dishes on the same shelf. This allows the heat to circulate freely around them.
- The Cook & Clean oven liners (see Cleaning your cooker) work better when fat splashes are avoided. Cover meat when cooking.

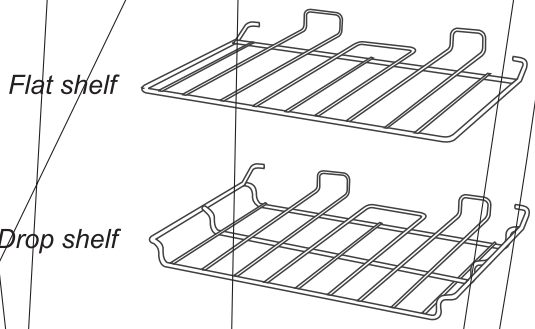
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- If you want to brown the base of a pastry dish, preheat a baking tray for 15 minutes before placing the dish in the centre of the tray.
- Where dishes may boil and spill over during cooking, place them on a baking tray.

Main Oven shelves



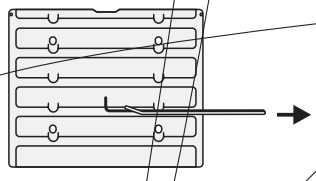
the shelf guard should be at the back pointing upwards

As well as the flat shelf some models are supplied with a drop shelf. The drop shelf increases the possibilities for oven shelf spacing.

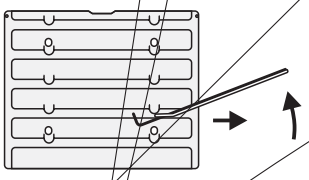


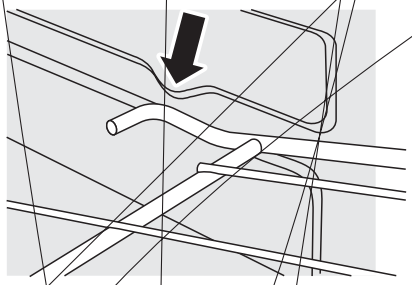
The oven shelves can be easily removed and refitted.

Pull the shelf forward until the back of the shelf is stopped by the shelf stop bumps in the oven sides.



Lift up the front of the shelf so the back of the shelf will pass under the shelf stop and then pull the shelf forward.





To refit the shelf, line up the shelf with a groove in the oven side and push the shelf back until the ends hit the shelf stop. Lift up the front so the shelf ends clear the shelf stops, and then lower the front so that the shelf is level and push it fully back.

The Handyrack

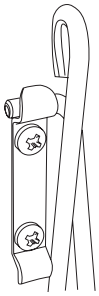
The maximum weight that can be held by the Handyrack is 5.5kg (12lb). It should only be used with the supplied meat tin, which is designed to fit the Handyrack. Any other vessel could be unstable.

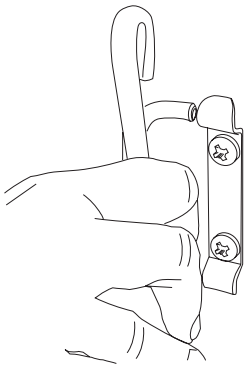
at two different heights. One of the oven shelves must be removed and the other positioned to suit.

When the Handyrack is used in its highest position, other dishes can be cooked on the bottom shelf position of the oven or standing on the base of the oven

When the Handyrack is used in its lowest position, other dishes can be cooked on the second shelf position of the oven or standing on the base of the oven.

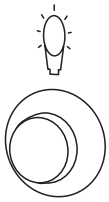
To fit the Handyrack, locate one side of it on the door bracket.





Then spring the other side out to clip it onto the other bracket.

Oven light

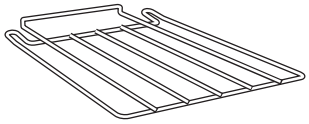


Press the button to turn on the oven light.

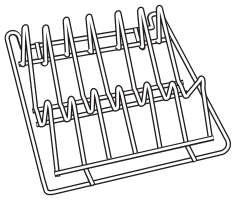
If the Main oven light fails, turn off the power supply before you change the bulb. See the 'Troubleshooting' section for details on how to change the oven light bulb.

Tall oven shelves

The tall oven is supplied with four normal cooking shelves



and a plate warming shelf.



When using the tall oven you can cook on all four shelves at the same time; but make sure they are well spaced out to allow the hot air to circulate.

The oven control settings and cooking times given in the table opposite are intended to be used only as a guide. Individual tastes may require the temperature to be altered to provide a preferred result.

Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the temperature by 10°C and the cooking time by 5-10 minutes. The temperature in a fanned oven does not vary with height in the oven - so you can use any shelf.

Always leave at least one runner space between shelves when 2 tier cooking. Place baking trays, individual cake tins or baking dishes centrally on the oven shelf. For best results pre-heat the oven until the oven indicator light goes out.

Oven cooking guide

Food	Main & Tall Oven Temperature	Approximate Cooking Time
FISH		
	180°C	Fillets 15-20mins.
	180°C	Whole 10mins.per 500g + 10mins.
	180°C	Steaks according to thickness.
ROAST MEATS		
Beef with bone	150°C	20-25mins. per 500g + 20-25mins.
	190°C	15-20mins. per 500g + 15-20mins.
Beef without bone	150°C	30-35mins. per 500g + 30-35mins.
	190°C	20-25mins. per 500g + 20-25mins.
Lamb	170°C	30-35mins. per 500g + 30-35mins.
	190°C	25-35mins. per 500g + 25-30mins.
Pork	150°C	35-40mins. per 500g + 35-40mins.
	190°C	25-30mins. per 500g + 25-30mins.
Stuffed and rolled - Add approx. 10 mins. per 500g to above cooking times or cook at 200°C for 20mins. then 160°C for remainder.		
THOROUGHLY THAW FROZEN JOINTS AND POULTRY BEFORE COOKING.		
POULTRY		
Chicken	150°C	20-25mins. per 500g + 20-25mins.
	190°C	15-20mins. per 500g + 15-20mins.
Turkey	150°C	20-25mins. per 500g + 20-25mins.
	190°C	15-20mins. per 500g + 15-20mins.
Stuffed Poultry - Cook at 200°C or at 200°C for 20mins. then 160°C for remainder. Prepacked (fresh or frozen) follow packers cooking times		
CASSEROLE	140°C	2-4hrs according to recipe
YORKSHIRE PUDDING	200°C	Large tin 30-35mins. Individual 10-20mins.
CAKES		
Very Rich Fruit	140°C	45-50mins. per 500g mixture
Rich fruit (180mm)	145°C	$2^1/_2$-3hrs.
Madeira (180mm)	150°C	80-90mins.
Queen Cakes	180°C	15-25mins.
Scones	210°C	10-15mins.
Victoria Sandwich	170°C	20-30mins.
PASTRIES		
Plate Tart	190°C	45-50mins. Interchange after 25mins.
Fruit Pie	190°C	35-40mins.
Tartlets	190°C	15-20mins. according to size.
Puff Pastry	200°C	20-40mins. according to size.
BREAD	200°C	20-30mins.
MERINGUES	100°C	2-$2^1/_2$hrs
PUDDINGS		
Baked Egg Custard	150°C	45mins.-1hr.
Baked sponge pudding	180°C	40-45mins.
Milk pudding	150°C	2-3hrs.

500g is approximately 1lb (1lb 2oz)

Cleaning your cooker

Essential information

Before thorough cleaning, isolate the electricity supply. Remember to switch on the electricity supply and reset the clock before using the cooker.

Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt. Don't mix different cleaning products - they may react together with hazardous results.

Recommended cleaning materials are shown in the 'Cleaning Table' at the end of this section.

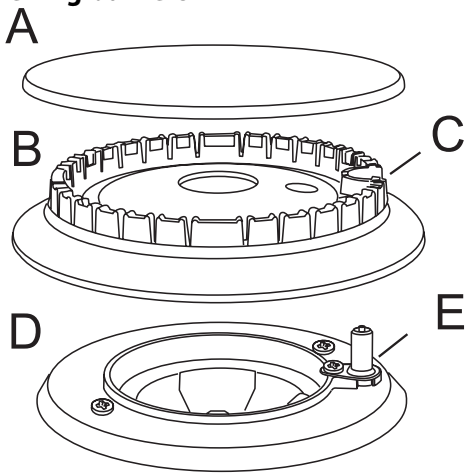
All parts of the cooker can be cleaned with hot soapy water - but take care that no surplus water seeps into the appliance.

Hotplate burners

Some models have a separate trim ring, which fits on the burner head.

The burner heads and caps can be removed for cleaning. Make sure they are absolutely dry before replacing.

The single ring burners

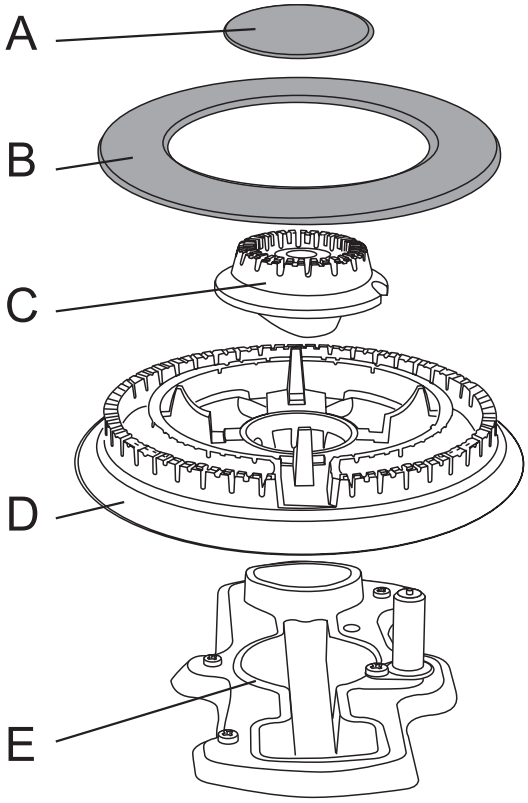


A cap, B head, C notch, D electrode, E base

When refitting the burner head, make sure that the notch lines up with the electrode or hole in the base. Check that the burner head is level and that the cap is fitted centrally on the burner head.

The Wok burner

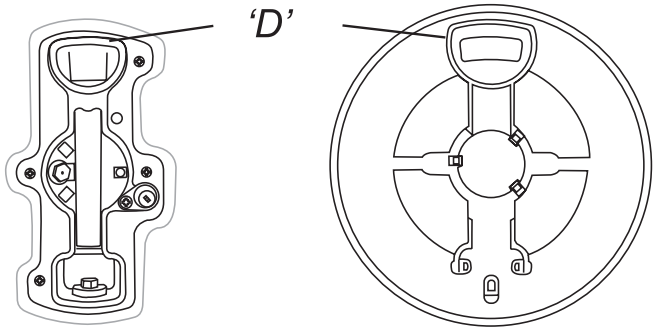
The Wok burner is a little more complicated but it also can be taken apart for cleaning.



Wok burner

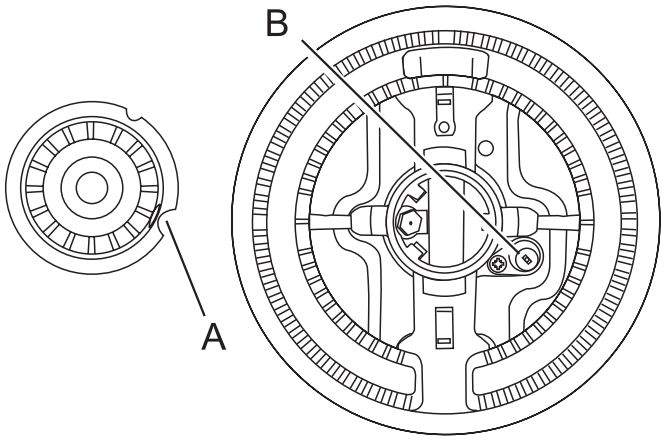
A	*inner burner cap,*	*B*	*outer burner cap*
C	*inner burner head*	*D*	*outer burner head*
E	*Wok burner base*		

When reassembling the Wok burner, turn over the large base ring and find the 'D' shaped area.



Turn the head until the 'D' matches the one on the burner base. Turn the head over and place it on the burner base.

To fit the small inner burner, find the larger electrode notch in the burner rim. Line this up with the white ignition electrode and place the inner burner on the large base ring.



A electrode notch *B ignition electrode*

Now fit the two burner caps, making sure that they are sitting down properly.

Grill

The grill pan and grid should be washed in hot soapy water. After grilling meats or any foods that soil, leave to soak for a few minutes in the sink immediately after use. Stubborn particles may be removed from the grid by using a nylon brush

Control Panel and Doors

Avoid using any abrasive cleaners including cream cleaners, e.g. Cif, on brushed Stainless Steel surfaces. For best results use a liquid detergent e.g. Domestos Multi Surface Cleaner.

The control panel and control knobs should only be cleaned with a soft cloth wrung out in clean hot soapy water. Wipe with a clean dampened cloth then polish with a dry cloth. The oven doors should only be cleaned with a soft cloth wrung out in clean hot soapy water.

The Main Oven

The Main oven has panels which have been coated with a special enamel that partly cleans itself. This does not stop all marks on the lining, but helps to reduce the amount of manual cleaning needed.

The Cook & Clean panels work better above 200°C. If you do most of your cooking below this temperature, occasionally remove the panels and wipe with a lint free cloth and hot soapy water. The panels should then be dried and replaced and the oven heated at 200°C for about one hour. This will ensure the Cook & Clean panels are working effectively.

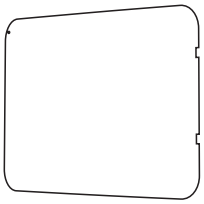
Don't use steel wool (Brillo) or any other materials that will scratch the surface. Don't use oven cleaning pads.

Removing the Main Oven Linings

Some of the lining panels can be removed for cleaning and for cleaning behind. Remove the shelves first.

The side panels of the main oven can be removed.

Each side of the oven is fixed with four fixing screws. You don't have to remove the screws to remove the oven linings. Lift each side panel upwards and they will slide off the screws. Then pull them forwards.

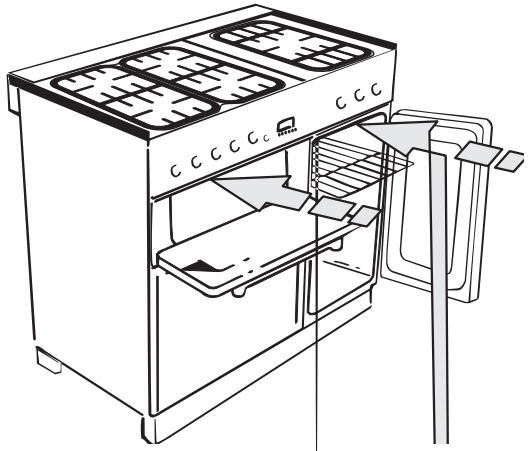


Cleaning Table
Hotplate

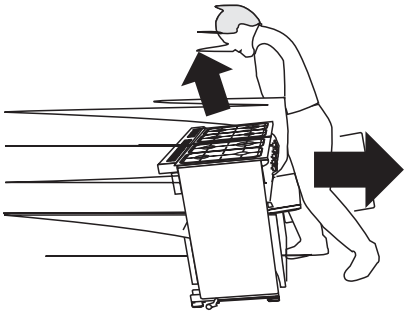
Moving your cooker

Switch off the electricity supply.

The cooker is heavy, two people may be required to move it. There are two levelling rollers at the back and also two screw down levelling feet at the front.



Open the grill door and right hand oven door so that you can get a good grip on the bottom of the fascia panel as you move the oven.



Lift the front of the cooker slightly and pull forward.

Do not move the oven by pulling the door handles or knobs.

Move the oven a bit at a time, checking behind it to make sure the gas hose is not caught. Make sure both electricity cable and gas hose have sufficient slack to move the cooker forward as you go along.

If a stability chain is fitted, release it as you ease the cooker out. Don't forget to refit it when you replace the cooker.

When you replace the cooker, again check behind to make sure that the electricity cable and gas hose are not caught or trapped.

Troubleshooting

Steam is coming from the oven

When cooking foods with a high water content (e.g. oven chips) there may be some steam visible at the rear grille. Take care when opening the oven door, as there may be a momentary puff of steam when the oven door is opened. Stand well back and allow any steam to disperse.

The oven fan is noisy

The note of the oven fan may change as the oven heats up - this is perfectly normal.

What cleaning materials are recommended for the cooker?

See the 'Cleaning' section for recommended cleaning materials. We do not recommend Mr. Muscle, as it contains chemicals that may damage the surfaces of your cooker.

Grill not cooking properly

Are you using the pan and trivet supplied with the cooker? Is the pan being used on the runners, not the floor of the compartment? Is the grill tray pushed fully back to stop?

The knobs get hot when I use the oven or the grill, can I avoid this?

Yes, this is caused by heat rising from the oven or the grill, and heating them up. Don't leave the oven door open. Make sure that the grill pan is pushed right back to the 'back stop' when grilling.

If there is an installation problem and I don't get my original installer to come back to fix it who pays?

You do. Service organisations will charge for their call-outs if they are correcting work carried out by your original installer. It's in your interest to track down your original installer.

Power failure

In the event of a failure in the electrical supply the hotplate may be lit using a match.

Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven. Check that you are using the recommended temperatures and shelf positions. See the oven cooking guide. The oven control settings and cooking times are intended to be used only as a guide. Individual tastes may require the temperature to be altered either way, to get the results you want. Try cooking at a different temperature setting.

The oven is not cooking evenly

Do not use a tin or baking tray larger than 340mm x 340mm in the Main oven or 232mm x 321mm in the Tall oven.

If you are cooking a large item, be prepared to turn it round during cooking.

If two shelves are used, check that space has been left for the heat to circulate. When a baking tray is put into the oven, make sure it is placed centrally on the shelf.

Check that the door seal is not damaged and that the door catch is adjusted so that the door is held firmly against the seal.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered). If the cooker is not level arrange for your supplier to level it for you.

The left hand Main oven not coming on when turned on manually

Is the power on? Is the clock illuminated?

If not there may be something wrong with the power supply. Is the cooker supply on at the isolator switch?

Has the time of day been set?

Is the key symbol (⚿) showing in the display? See the Clock section of the instructions for more information on the key lock feature of the clock.

The left hand Main oven not coming on when automatic cooking

Timer set correctly but oven knob left OFF by mistake?

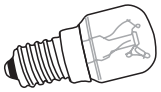
Is the key symbol (⚿) showing in the display? See the Clock section of the instructions for more information on the key lock feature of the clock.

Oven temperature getting hotter as the cooker gets older

If turning the knob down has not worked or only worked for a short time then you may need a new thermostat. This should be fitted by a service person.

The oven light is not working

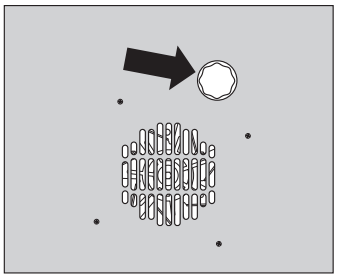
The bulb has probably blown. You can buy a replacement bulb (which is not covered under the guarantee) from a good electrical shop. Ask for an Edison screw fitting 15w 240v lamp, FOR OVENS. It must be a special bulb, heat resistant to 300 °C. See the HELP leaflet for spares by mail order.

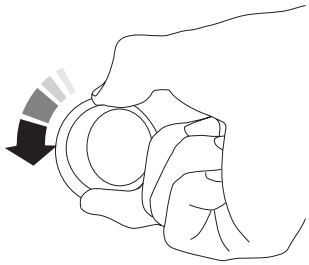


Turn off the power supply.

Make sure the oven is cool. Open the oven door and remove the oven shelves.

Unscrew the bulb cover by turning anticlockwise. It may be very stiff.





Taking care to protect your fingers in case the bulb should shatter, unscrew the old bulb.

Screw in the new bulb, screw back the bulb cover. Turn on the electricity supply and check that the bulb now lights.

Hotplate ignition or hotplate burners faulty

Is the power on? Is the clock illuminated? If not there maybe something wrong with the power supply. See 'power supply' section further on.
Are the sparker (ignition electrode) or burner slots blocked by debris?
Is the burner trim correctly located?
Are the burner caps correctly located?
See the section entitled 'Cleaning'

Hotplate burners will not light

Make sure that the burner parts have been replaced correctly after wiping or removing for cleaning.
Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances you may have are working.
Do the burners spark when you push the button? If not check the power is on - is the clock illuminated?

General Safety Instructions

In the UK the cooker must be installed by a CORGI registered engineer.

The installation must be in accordance with the installation instructions and comply with the relevant regulations and also the local gas and electricity supply companies' requirements.

If you smell gas

Don't turn electric switches on or off.
Don't smoke
Don't use naked flames
Do turn off the gas at the meter or cylinder
Do open doors and windows to get rid of the gas
Do keep people away from the area affected
Call your gas supplier.

If you are using natural gas in the UK ring Transco plc on

0800 111 999

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device, (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

The cooker should be serviced by a qualified service engineer and only approved spare parts used. Have the installer show you the location of the cooker control switch. Mark it for easy reference. Always allow the cooker to cool and then switch off at alloalloloadition0 Tc -0 0 Tw oe, (me9(e)0.2( ) T T* 002 T5.1(t)8(e)-0.att,cooker nd diou the location o 0800 111 99 e)0

d b7. 3442(a q8792lt1 0)0.2( ) T T* -0. 0 TDtt2he)lia(r)bak 0.7(2he)9rat)501ro

Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

Never leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.

Do not use the top of the flue (the slot along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.

When using an electrical appliance near the hotplate, be sure that the cord of the appliance does not come into contact with the hotplate.

Take care that no water seeps into the appliance

Only certain types of glass, glass-ceramic, earthenware or other glazed containers are suitable for hotplate cooking; others may break because of the sudden change in temperature.

Do not allow anyone to climb, stand or hang on any part of the cooker.

Do not use aluminium foil to cover shelves, linings or the oven roof.

Make sure that your kitchen is well ventilated at all times. Use extractor fans or hoods when fitted.

Never heat unopened food containers. Pressure build up may make container burst and cause injury.

The cooker is designed for cooking foods only and must not be used for any other purpose.

The oven should NOT be used for heating the kitchen, not only does this waste fuel but the control knobs may become overheated.

When the oven is on DO NOT leave the oven door open for longer than necessary.

The specification of this cooker should not be altered.

This appliance is heavy, take care when moving it.

When the cooker is not in use ensure that the control knobs are in the off position.

Installation

Dear Installer

Before you start your installation, please complete the details BELOW.

If your customer has a problem relating to your installation they will be able to contact you easily.

Installer's Name
Installer's Company
Installer's Telephone number

You must be aware of the following safety requirements & regulations

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.

This appliance shall be installed in accordance with the regulations in force and only in a well ventilated space. Read the instructions before installing or using this appliance.

In the UK the regulations and standards are as follows:-

In your own interest and that of safety, it is law that all gas appliances be installed by competent persons. CORGI registered installers undertake to work to safe and satisfactory standards. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

This appliance should not be installed in a boat or caravan.

The cooker must be installed in accordance with:-

- All relevant British Standards / Codes of Practice, in particular BS 5440 Part 2 2000
- For Natural Gas - BS 6172 : 1990 and BS 6891 : 1998
- For LP Gas - BS 5482-1:1994 (when the installation is in a permanent dwelling). This appliance should not be installed in a boat or caravan.
- The Gas Safety (Installation and Use) regulations 1998.
- The relevant Building / IEE regulations.

Provision of Ventilation

This appliance is not connected to a combustion products evacuation device. Particular attention shall be given to the relevant requirements regarding ventilation.

In the UK

The room containing the cooker should have an air supply in accordance with BS 5440 Part 2 : 2000. All rooms require an openable window or equivalent, while some rooms require a permanent vent in addition to the openable window. The cooker should not be installed in a bedsitting room with volume less than $20m^3$. If it is installed in a room of volume less than $5m^3$ an air vent of effective area $100cm^2$ is required; if it is installed in a room of volume between $5m^3$ and $10m^3$, an air vent of effective area $50cm^2$ is required; while if the volume exceeds $11m^3$, no air vent is required.

If there are other fuel burning appliances in the same room, BS 5440 Part 2 : 2000 should be consulted to determine the requisite air vent requirements.

Location of Cooker

The cooker may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

NOTE:

An appliance for use on LPG shall not be installed in a room or internal space below ground level. e.g. in a basement.

Conversion

All models are supplied set for use on group H natural gas. A conversion kit for LP gas is included with the appliance. See the instructions that are supplied with the conversion kit. After converting the appliance please attach the Gas Conversion sticker over the appropriate area of the data badge, this will identify the gas type the appliance is now set for.

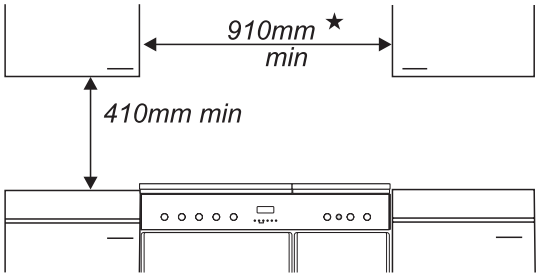
This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

or ceramic tiles) this can be reduced to 25mm.

and any adjacent vertical surface.For non-combustible surfaces (suc

of 75mm should be left between each side of th

A minimum space of 650mm is required between the top of the hotplate and a horizontal combustible surface.



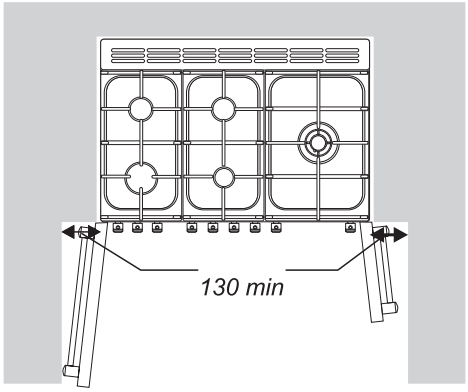
*Any cooker hood should be installed in accordance with the hood manufacturer's instructions.

Surfaces of furniture and walls at the sides and rear of the appliance should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration. We cannot accept responsibility for damage caused by normal use of the cooker to any material that de-laminates or discolours at temperatures less than 65°C above room temperature.

For safety reasons curtains must not be fitted immediately behind the cooker.

We recommend a gap of 910mm between units to allow for moving the cooker. Do not box the cooker in; it must be possible to move the cooker in and out for cleaning and servicing.

A clearance of 130mm is required if the cooker is near a corner of the kitchen to allow the oven doors to open. The actual opening of the doors is slightly less but this allows for some protection of your hand as you open the door.



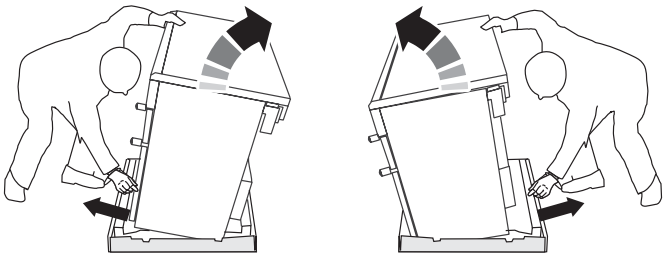
Unpacking the Cooker

Do not take any packaging off the cooker until it is directly in front of the place it is to be installed (unless it will not fit through a door in its outer packaging).
Cut the banding straps and lift the cardboard box off the cooker, leaving the cooker standing on the base packaging. See the loose unpacking sheet.

Moving the Cooker

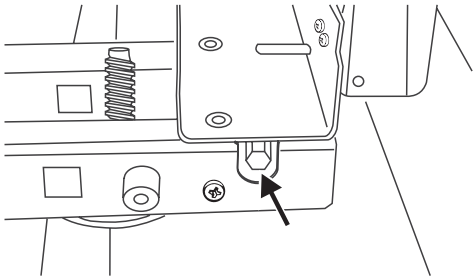
The cooker is very heavy. Take great care.
We recommend two people manoeuvre the cooker.
Ensure that the floor covering is firmly fixed, or removed to prevent it being disturbed when moving the cooker around. You will need the levelling tool.

Remove the polystyrene base pack. From the front tilt the cooker forward and remove the front half of the polystyrene base.

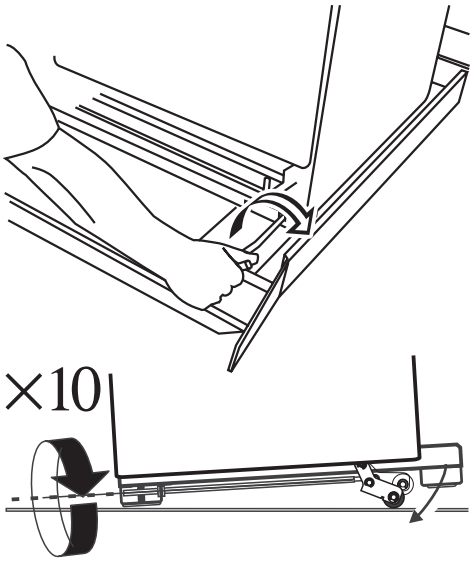


Repeat from the back and remove the rear half of the poly base.

LOWER THE TWO REAR ROLLERS.
First fit the levelling tool on the hexagonal adjusting nut as shown below.

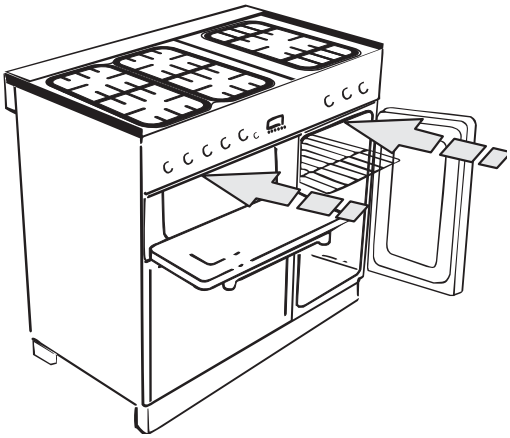


Make 10 complete (360º) turns clockwise. (This means turning and removing the levelling tool 20 times).



Make sure you lower BOTH REAR ROLLERS. There are two adjusting nuts, one for each roller, at both the front bottom corners of the cooker.

Unfold the rear edge of pack base tray. Open the grill door and the Tall oven door. Grip under the facia panel and lift the front of the cooker.



Carefully push the cooker backwards off the pack base. Remove the pack base tray. Position the cooker close to its final position leaving just enough space to get behind it.

Do not use the door handles or control knobs to manoeuvre the cooker. Use the hotplate and griddle bowl areas.

Conversion to LP

If the appliance is to be converted to LP gas do the conversion at this point. See the conversion section of these instructions.

Levelling

You are recommended to use a spirit level on a shelf in one of the ovens to check for level.

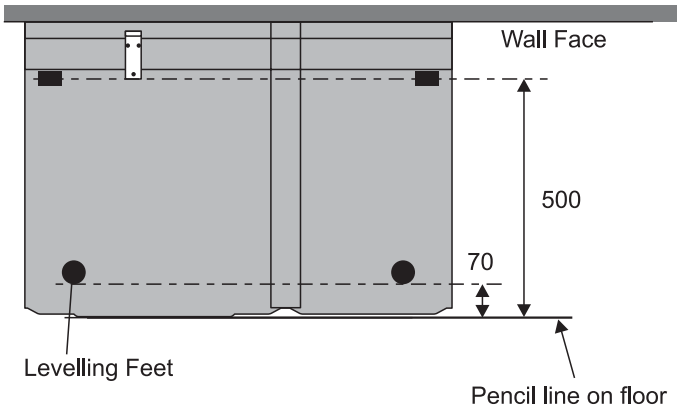
Place the cooker in its intended position taking care not to twist it within the gap between the kitchen units as damage may occur to the cooker or the units.

The front feet and rear rollers can be adjusted to level the cooker. To adjust the height of the rear of the cooker use the levelling tool supplied to turn the adjusting nuts at the front bottom corners of the cooker. To set the front feet turn the bases to raise or lower.

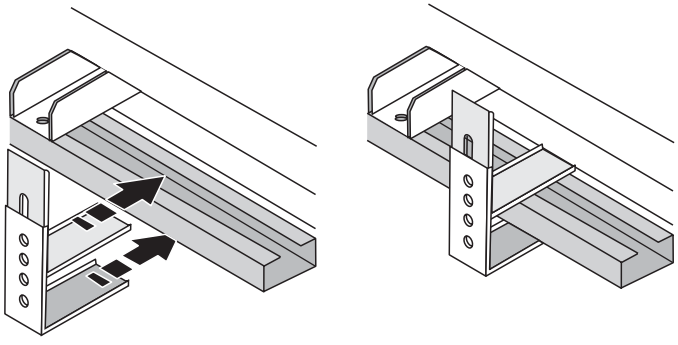
Fitting a stability bracket

A stability bracket or chain (not supplied by with the cooker) should be fitted when the cooker is connected to a flexible gas supply.

When fitting a stability bracket read these instructions together with the leaflet supplied with the bracket.



1. Place the cooker in its intended position and level the cooker.
2. Draw a pencil line 70mm from the front edge of the levelling feet.
3. Mark the centre line for the bracket by measuring 550mm from the left hand side of the cooker.
4. Move the cooker forward.
5. Measure back from the pencil line 500mm to locate the front edge of the bracket. Position the bracket so that it is away from centreline of the cooker to reduce the possibility that it will trap the electrical connection cable or gas hose. Fix the bracket to the floor.
6. Measure the height from floor level to engagement edge in back of cooker. Add 3mm to this dimension and assemble the stability bracket to this height. (i.e. from floor level to underside of the top member) and ensure the bracket does not foul the oven burner assembly.



Check the appliance is

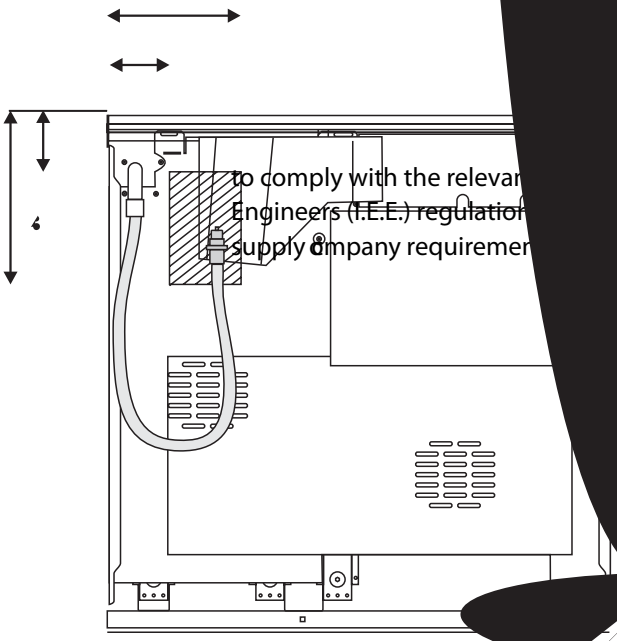
Gas Connection

Must be in accordance with the relevant sta
hose is not supplied by with the cooker. Hos
purchased at most builders' merchants.

The Gas supply needs to terminate with a do
bayonet. The rear cover boxes limit the posit
supply point.

Because the height of the cooker can be adju
each connection is different it is difficult to gi
dimensions. Ideally the house supply bayone
be in the shaded area shown in the diagram.
a 900mm hose can be used, a 1250mm hose w
slightly more flexibility in the positioning of th
and make moving the cooker easier. The hose
be fitted so that both inlet and outlet connect
vertical so that the hose hangs downwards.

The connector is located just below the hotpla
the rear of the cooker.



to comply with the relevan
Engineers (I.E.E.) regulatio
supply company requiremen

This appli
ctrical

MUST BE EARTHED

nnected to an ord
power point.

through a suitable cooker control unit incorporating

supply as stated on the voltage label on the cooker,

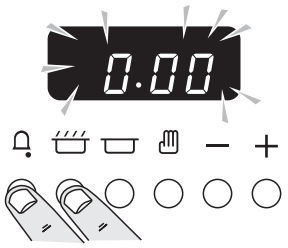
The cooker must be connected to the correct electrical

Hotplate

Check each burner in turn. Push in tap and turn to the large flame symbol. Press ignition switch on facia panel..

Oven check

The clock must be set to the time of day before the left hand Main oven will work.

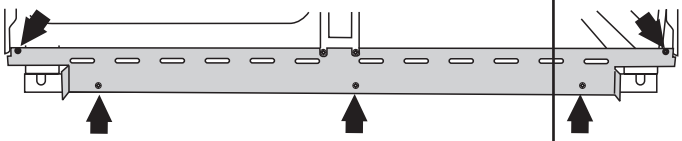


Press and hold as above.
At the same time, press - or + until the correct time shows.
Don't forget it's a 24 hour clock.
If you make a mistake or press the wrong button, turn off the power supply for a minute or two and start again.

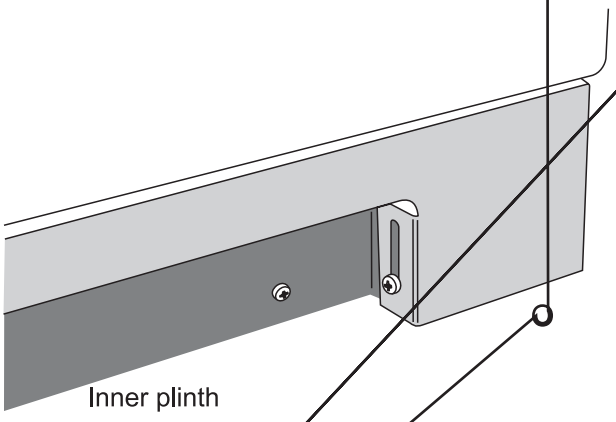
Turn on the ovens. Check that the oven fans start to turn and that the ovens start to heat up. Turn off the ovens.

Fitting the plinth

Fit the inner plinth to the bottom front of the cooker using the 5 screws provided.



Fit the outer plinth (2 screws 1 each end) to the inner plinth. The height of the outer plinth can be adjusted by sliding it up or down via the slotted hole.



WARNING - SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

Conversion to LP gas

Check in the Technical Data section at the back of the book that the cooker is convertible to the gas you want to use.

This conversion must be performed by a competent person. After conversion the installation must comply with the relevant regulations and also the local electricity supply company requirements. Read the instructions before converting this appliance.

Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

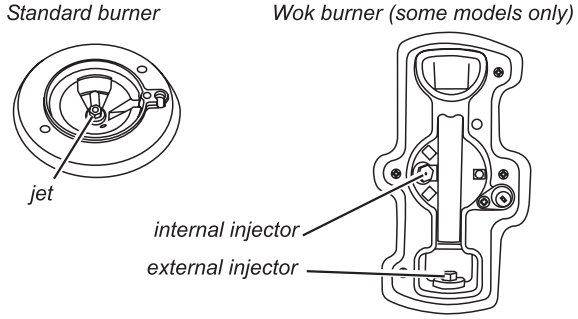
This instruction must be used in conjunction with the rest of the appliance instruction, in particular for information on Standards, cooker positioning, connection hose suitability etc.

When servicing or replacing gas-carrying components disconnect from gas before commencing operation and check appliance is gas sound after completion.

Do not use re-conditioned or unauthorised gas controls.

Disconnect from the electricity supply before commencing servicing. Before electrical re-connection, check that the appliance is electrically safe.

Injectors



Remove burner caps and heads. Remove old jets. Fit the new jets (see Technical Data section at the back of the book for correct jets). Reassemble in reverse order.

Tap adjustment

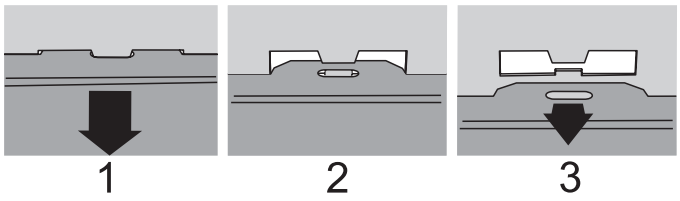
Disconnect from electricity supply.

Pull off all the control knobs.

Open the grill and right hand oven doors and remove the 4 fixing screws underneath the control panel.

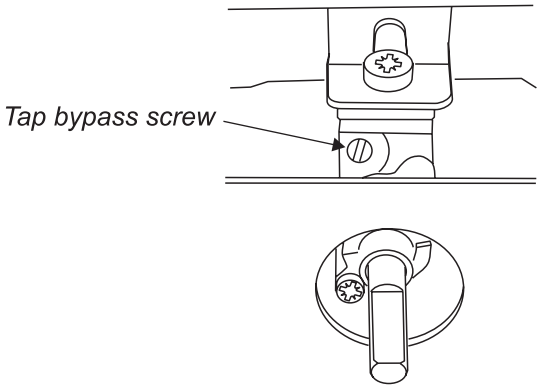
The control panel should drop down slightly. It is held at the top by two holes in the top edge one at each end that locate on tags on the inner panel.

Clear the holes from the inner panel and pull the control panel forward.



Take care not to damage or strain the wiring.

To convert to LP gas.



Turn the bypass screw on each control clockwise to the stop.

Refit the control panel. Locate the holes in the top edge on the tags on the inner panel and replace the fixing screws in the bottom edge.

Stick on label

Stick the LP gas label over the natural gas part of the appliance data label.

Pressure Testing

Connect the appliance to the gas supply. Check the appliance is gas sound.

The gas pressure can be measured at one of the left hand hotplate burner jets. Lift off a burner head. Fit the pressure gauge to the jet. Turn on the hotplate burner and turn on and light one of the other burners.

The pressure should be 29mbar for Butane and 37mbar for Propane. After checking the pressure, turn the taps off and replace the burner head.

Reassemble burner top, making sure it is reassembled in the correct way on the burner body.

Check the appliance is gas sound.

Check operation of all the burners.

WARNING - SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

Servicing

BEFORE SERVICING ANY GAS CARRYING COMPONENTS. TURN OFF THE GAS SUPPLY

Check the appliance is gas sound after completion of service. When checking for gas leaks do not use washing up liquid - this can corrode. Use a product specifically manufactured for leak detection.

Do not use re-conditioned or unauthorised gas controls.

Disconnect from the electricity supply before commencing servicing, particularly before removing any of the following: - control panel, side panels, hotplate tray or any electrical components or covers.

Before electrical re-connection, check that the appliance is electrically safe.

Note - References to LH and RH oven apply as viewed from the front.

Contents

1 To Remove the Control Panel 28
2. To Remove Hotplate 28
3. To Remove Side Panels 29
4. To Remove Ignition or light Switch 29
5. To Remove Clock 29
6. To Remove a Thermostat 29
7. To Change Grill Controller 29
8. To Change Hotplate Control Taps 29
9. To Change Hotplate Burner Injector 29
10. To Change Hotplate Burner Electrode 29
11. To Remove or Change a Hotplate Burner. 30
12. To Remove an Oven Door 30
13. To Change Main Oven Door Outer Panel 30
14. To Change the Main Oven Door Latch 30
15. To Adjust the Main Oven Door Catch Keep 30
16. To Change Oven Door Seal 30
17. To Change Tall Oven Door Outer Panel 30
18. To Change Tall Oven Door Magnetic Latch 31
19. To Remove Grill Element. 31
18. To Remove an Oven Inner Back. 31
19. To Change Fan in Oven. 31
20 To Remove an Oven element Thermal Cut-Out. 31
21. To Remove Oven Element. 31
22. To change oven light bulb. 31
23 To Adjust the Oven Door Angle 31

1 To Remove the Control Panel

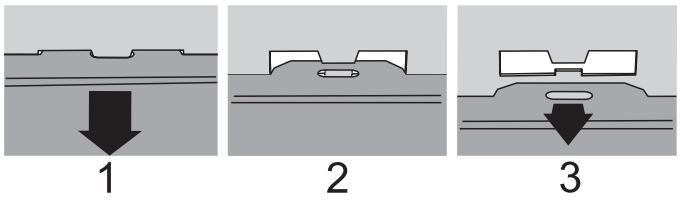
Disconnect from electricity supply.

Pull off all the control knobs.

Open the grill and right hand oven doors and remove the 4 fixing screws underneath the control panel.

The control panel should drop down slightly. It is held at the top by two holes in the top edge, one at each end, that locate on tags on the inner panel.

Clear the control panel holes from the inner panel and pull the control panel forward.



Disconnect the wiring from the rear.

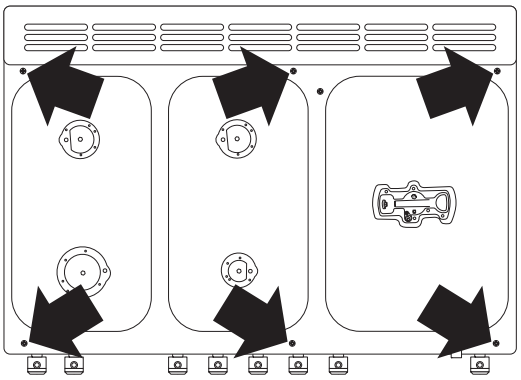
Reassemble in reverse order. When replacing leads refer to the wiring diagram. Check operation of timer.

2. To Remove Hotplate

Disconnect from electricity supply.

Remove the pan supports and burner heads. Remove the screws holding the hotplate burners to the hotplate.

Remove the 6 screws holding the hotplate tray to the cooker.



Taking care not to damage the burner electrodes, carefully lift the hotplate, from underneath disconnect the earth lead at the right hand rear from the rear cross member and withdraw the hotplate.

Reassemble in reverse order ensuring that the leads are reconnected. Take care not to damage the ignition electrodes of the burners.

It is important that the rear earthing leads are replaced when the fixing screws are refitted as they from part of the cooker earthing.

Check for correct burner operation.

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3. To Remove Side Panels

Disconnect from electricity supply.

Remove the Control Panel - see 1. Pull the cooker forward. Remove the 4 retaining screws for each panel (1 at the front base, 1 on the top and 2 at the rear).

Reassemble in reverse order.

4. To Remove Ignition or light Switch

Disconnect from electricity supply.

Remove the Control Panel - see 1.

NB. The old switch may be destroyed during removal. Remove the old switch from its bezel by griping the switch body behind the control panel and twisting sharply. The switch bezel can then be removed by folding back its locking wings and pushing forward. Fit the new bezel to the control panel by first lining up the raised key on its body with the cutout in the control panel and pushing it in from the front. Assemble the new switch to the bezel by lining up the key sections and pushing home. Fit the new button by pushing in from the front.

Replace Control Panel in reverse order and test for correct operation.

5. To Remove Clock

Disconnect from electricity supply.

Remove the Control Panel (See 1). Pull off the timer control button(s).

Remove the timer/mounting bracket assembly from the control panel by removing the fixing screws.

Remove the timer from its mounting bracket by depressing the plastic lugs on the timer case, at the same time pulling the unit forward.

Reassemble in reverse order. When replacing leads refer to the wiring diagram. Check operation of timer.

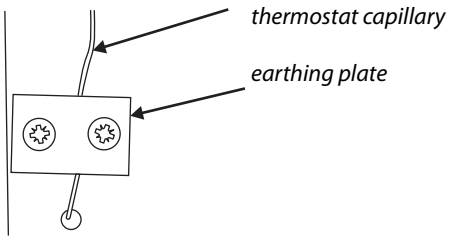
6. To Remove a Thermostat

Disconnect from the electricity supply.

Remove control panel and hotplate (see 1 & 2). Open oven door. Remove oven furniture and slide out oven roof liner if fitted.

Left hand oven

Pull cooker forward to gain access to the cover box at the rear of the cooker. Remove the four screws securing the cover and lift clear. The oven thermostat capillary is clamped to the oven back sheet with an earthing plate. Remove the screws and plate.



Right hand oven,

The oven thermostat capillary is clamped to the right hand rear upright with an earthing plate.

Remove thermostat phial cover (2 screws). Unclip the thermostat phial from the clips in the oven back.

Feed the thermostat capillary out of the oven. Disconnect wiring from thermostat. Remove 2 screws holding thermostat to mounting panel. Fit new thermostat and reassemble in reverse order. Ensure that the phial is clipped to the oven back with the phial centrally positioned between the clips.

Remember to refit the earthing plate.

Check operation of thermostat.

7. To Change Grill Controller

Disconnect from the electricity supply.

Remove the control panel and hotplate (see 1 & 2). Disconnect wiring from controller. Remove 2 screws holding controller to mounting panel. Fit new controller and reassemble in reverse order. Check for correct operation.

BEFORE SERVICING ANY GAS CARRYING COMPONENTS TURN OFF GAS SUPPLY.

8. To Change Hotplate Control Taps

Disconnect from the electricity supply.

Remove the control panel and hotplate (see 1 & 2).

Undo compression fitting at the rear of the tap. Remove the fixings that secure the tap to the gas rail. Remove the tap. Remove and discard the gasket seal. Fit new gasket seal to replacement tap. Re-assemble in reverse order. Check the appliance is gas sound. Check hotplate ignition.

9. To Change Hotplate Burner Injector

Remove burner cap and head. Remove old jet. Fit new injector. Reassemble in reverse order. Check appliance is gas sound.

10. To Change Hotplate Burner Electrode

Lift off pan supports, remove burner cap. Remove the screw holding the electrode. Pull electrode vertically up sufficiently to grip the lead between thumb and forefinger. Pull off the electrode, but keep hold of the lead. Fit new electrode to the lead. Fix electrode in burner with screw. Replace burner cap. Check the burner ignition. Replace pan supports.

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11. To Remove or Change a Hotplate Burner.

Remove the hotplate tray (see 2).

The burners except the right hand wok burner are mounted on support struts. For these burners, disconnect the burner feed pipes at the burner. Remove the screws at the front and rear holding the support struts. Lift the strut and burners clear. The burners are fixed to the support struts with 2 screws. Remove the appropriate burner and fit the new one. Reassemble in reverse order. Check burner operation is satisfactory.

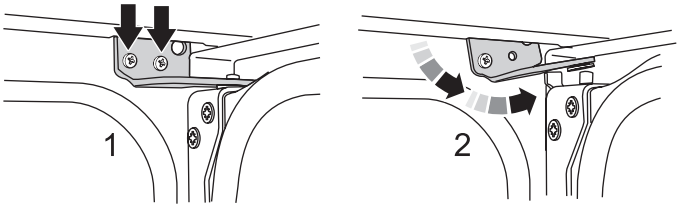
RH Wok burner

Disconnect the burner feed pipes at the burner. Fit the new one and reassemble in reverse order. Check burner operation is satisfactory.

12. To Remove an Oven Door

Open oven door and remove Handyrack (where fitted) by springing one side out of the bracket on the door and sliding the other side free.

Door is heavy - take care. Open the oven door. Loosen the two top hinge screws.



Support the weight of the door and remove the screw nearest the hinge pin. Swing the hinge up and away from the hinge pin on the door.

Lift the door away from the bottom hinge.

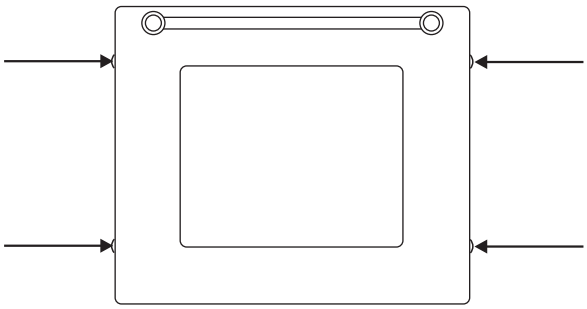
Re-assemble in reverse order.

When replacing the door ensure that the nylon hinge bush is in position between the hinge pin and the hinge bracket at the both the bottom and top.

13. To Change Main Oven Door Outer Panel

Move the cooker forward to gain access to the sides.

Open the oven door slightly and remove the front panel fixing screws from the door sides (two each side).



Carefully lift off the outer door panel.

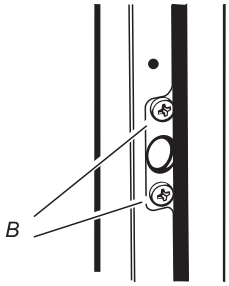
Remove door handle from panel by unscrewing 2 retaining nuts. Fit door handle to new panel

Fit panel to door. Reassemble in reverse order.

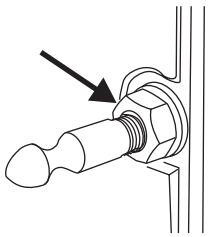
14. To Change the Main Oven Door Latch

Remove outer door panel (see 13). Remove screws 'B' holding latch assembly to inner door panel. Fit new catch and reassemble in reverse order.

Check correct door operation.



15. To Adjust the Main Oven Door Catch Keep

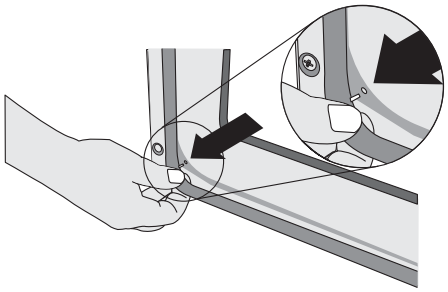


Open oven door, slacken off locknut at base of keep, and screw in or out as required until required fit is obtained.

Retighten locking nut.

16. To Change Oven Door Seal

Open oven door. The seal is held in place by small hooks on the rear face. At the corner pull seal diagonally away from the door centre until that hook is released. Proceed to the next hook and release it in a similar way, and so on. Use force if the hooks are stiff, as the old seal will be discarded.



When fitting new seal, position the seal join at the bottom. Hook the new seal in one of the corner holes of the door, and proceed round the door snapping in each hook in turn.

17. To Change Tall Oven Door Outer Panel

Remove oven door see 12. Lay door face down on a suitable surface and remove 2 screws from bottom edge of door and 2 screws from inside face of door.

Remove outer door panel. Remove door handle by unscrewing 2 screws. Remove 2 cross-headed screws holding door handle fixing bracket to door panel. Fit door handle bracket and door handle to new panel.

Fit panel to door. Reassemble in reverse order.

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18. To Change Tall Oven Door Magnetic Latch

Remove the control panel (see 1).

Remove the plinth (3 screws) and the central vertical cover (5 screws). Prize the retaining clip off the magnet unit. Fit new unit and retaining clip.

Reassemble in reverse order.

Check correct door operation.

19. To Remove Grill Element.

Disconnect from electricity supply.

Remove grill pan from grill chamber. From inside grill compartment remove enamelled front shield from grill roof, 2 screws and washers. Remove 2 screws and washers securing the grill element front support. Remove the screws from the grill elements.

Lift elements out carefully, disconnect the leads from the element terminals noting their position. If it is not possible to disconnect the leads in this way, pull cooker forward to gain access to the rear, remove screws securing the electric cover to the back sheet and remove cover and disconnect the terminals from the rear.

Fit new elements, reassemble in reverse order. Check operation of grill.

18. To Remove an Oven Inner Back.

Open the oven door and remove the screws and washers securing the inner back to the back of the oven.

Carefully lift away the inner back. Reassemble in reverse order making sure that the 4 screws and washers are fully tightened.

19. To Change Fan in Oven.

Disconnect from electricity supply.

Pull cooker forward to gain access to the rear. Remove screws securing the electric cover to the back sheet and remove cover. Disconnect the 3 terminals connected to the fan noting their position. Remove oven inner back (see 18). Hold the fan blade and remove the centre nut (left hand thread) 2 brass washers, fan blade and Circlip. Unscrew fan retaining nuts and washers (3 off each) and lift the fan away from the rear of the cooker. Fit new fan and reassemble in reverse order. Check operation of oven.

20 To Remove an Oven element Thermal Cut-Out.

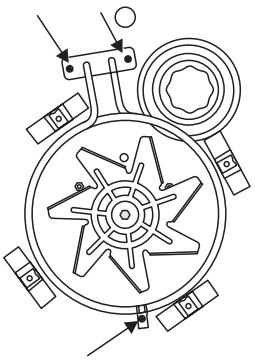
Disconnect from the electricity supply.

Pull the cooker forward to gain access to the cover box. Undo the cover screws and lift clear. The cutout is located on the earth plate beside the oven element connections. Disconnect the cutout wiring. Undo the fixings that secure the cutout to the earth plate and remove. Fit replacement control and re-assemble in reverse order.

21. To Remove Oven Element.

Disconnect from electricity supply.

Remove oven inner back (see 18).



Remove 2 screws from the top of the element and 1 from the bottom of the element in side the oven. Lift element out carefully, disconnect the terminals connected to the element noting their positions.

If it is not possible to disconnect the leads in this way, pull cooker forward to gain access to the rear.

Remove screws securing the electric cover to the back sheet and remove cover and disconnect the terminals from the rear.

Fit new element, and reassemble in reverse order. Check operation of oven.

22. To change oven light bulb.

LH Oven

Remove the oven furniture and side linings. Remove the oven rear liner.

RH Oven

Remove the oven inner back (see 18). The oven light cover is now accessible. Unscrew the cover.

Unscrew the bulb.

Fit an Edison screw fitting 15w 240v lamp, FOR OVENS. It must be a special bulb, heat resistant to 300°C.

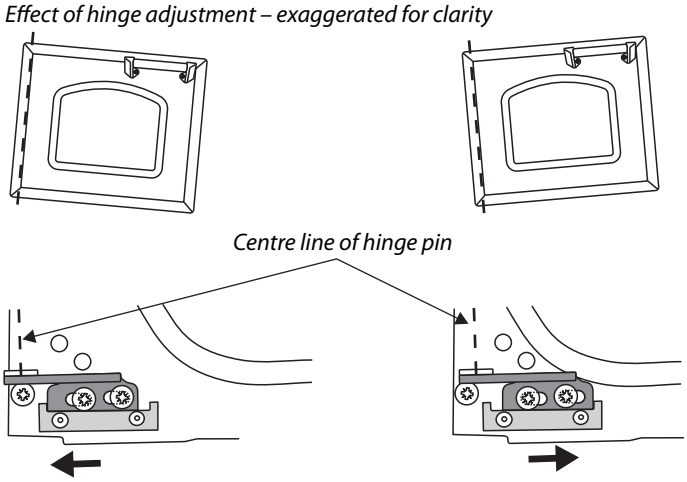
23 To Adjust the Oven Door Angle

The door bottom hinge can be adjusted to alter the angle of the door.

Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position.

Retighten the hinge screws.

Effect of hinge adjustment – exaggerated for clarity



Oven door omitted for clarity

WARNING - SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

Technical Data

This cooker is category II2H3+

It is supplied set for group H natural gas.

A conversion kit from NG to LP gas is packed with the cooker.

INSTALLER: Please leave these instructions with the User.

DATA BADGE LOCATION : Cooker back, serial number repeater badge below oven door opening.

Country of Destination: GB

Gas		Electric
Natural Gas	**20mbar**	**220 - 240V 50Hz**
Butane	**29mbar**	
Propane	**37mbar**	

(See appliance data badge for test pressures)

Dimensions

Overall height	minimum 893mm	maximum 920mm
Overall width	900mm	See 'Positioning of Cooker'
Overall depth	648mm	
Space for fixing	See 'Positioning of Cooker'	
Minimum space above hotplate	650mm	

Connections

Gas:	Electric
Rp 1/2 at rear right-hand side	220 - 240V 50Hz

Ratings

	Natural Gas		L.P. Gas	
Hotplate		**Injector**		**Injector**
Wok burner	3.5kW	internal 80 external 129	3.5kW (246g/h)	internal 54 external 77
Large Burner	3.0kW	134	3.0kW (210g/h)	87
Medium Burners	1.7kW	109	1.7kW (119g/h)	68
Small Burner	1.0kW	75	1.0kW (70g/h)	51

Gas burner inputs based on Gross Calorific Value

	Main Oven	**Tall Oven**
Ovens	**Forced air convection**	**Forced air convection**
	2.5 kW	2,5 kW
Energy efficiency class : on a scale of A (more efficient) to G (less efficient)	A	B
Energy consumption based on standard load	0.85kWh	0.95kWh
Usable volume (litres)	67	53
Size	Large	Medium
Time to cook standard load	38 minutes	49 minutes
Surface area of the grid	1400cm^2	790cm^2

Grill	2.3kW

Maximum total electrical load at 230V 7.2kW (approximate total including oven lights, oven fan etc.)